

## Claims

~~Sub A11~~ 1. A frozen pie dough to be stored in a frozen state which comprises a pie dough having dough layers containing a cereal flour, water and a fat as the main components and fat layers laminated with said dough layers alternatively, wherein voids and a chemical leavening agent are present between the dough layers and the fat layers of said pie dough.

2. The frozen pie dough as claimed in claim 1 characterized by having a pie dough density of  $1.01 \text{ g/cm}^3$  or more and less than  $1.085 \text{ g/cm}^3$ .

Sub A13 > 3. The frozen pie dough as claimed in claim 1 characterized in that the gas yield per gram of the pie dough in the baking step is from  $0.1 \text{ ml/g}$  to  $1.2 \text{ ml/g}$ .

4. A process for producing a frozen pie dough comprising preparing a dough containing a cereal flour, water and a fat as the main components, spreading a chemical leavening agent on the surface of said dough and then providing a roll-in fat thereon or providing a roll-in fat on the surface of said dough and then spreading a chemical leavening agent thereon, and piling up said dough to give <sup>alternating</sup> layers. <sup>and fat layers laminated w/ said dough layers</sup> wherein voids and a chemical leav. agent are present between the dough layers

Sub A14 > 5. A frozen pie dough product characterized in that a filling is wrapped in a pie dough as claimed in any of claims 1 to 3. <sup>and the fat layers,</sup>